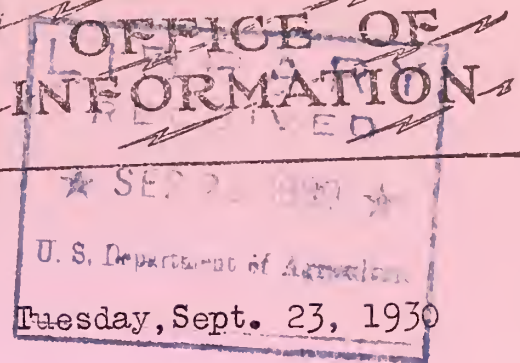


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Housekeepers' Chat

NOT FOR PUBLICATION

Subject: "Questions and Answers." Information including menu, from Bureau of Home Economics, U. S. D. A.

Bulletins available: "Methods and Equipment for Home Laundering."

--ooOoo--

Last night we lingered over dessert and coffee. Uncle Ebenezer had worked hard all day, and I had spent part of the time washing the wool blankets my young nephew brought home from camp.

"Any more ice cream?" asked Uncle Ebenezer. "It's very good, Aunt Sammy. I like these desserts you make at home. By the way, do you know that every person in the United States ate three gallons of ice cream last year? Or rather, the consumption per person last year was three gallons. Ten years ago, the per capita consumption was a little more than two gallons. Ice cream is well-named the great national dessert."

Having dispensed this valuable information, Uncle Ebenezer took the old home town weekly from his pocket, and began to read the items from Mulberry township. Long years ago, Uncle Ebenezer used to live in Mulberry township.

"Well, I declare!" exclaimed Uncle Ebenezer. "Listen to this, Aunt Sammy. Remember Ben Mitchell? His boys cleaned out the old well last Saturday. They went down seventy feet -- that's a long way. And what do you think they set up, in one pail of mud? A jar of butter. Been in the well for more than eleven years. The butter was solid as a brick, and pretty well preserved. It's a far cry, from keeping butter in the well, to making ice cream desserts in the electric refrigerator."

With which reflection, Uncle Ebenezer took the paper from Mulberry township and settled down to read the rest of the news, while I checked over the questions to answer this morning.

Somebody asked me the other day how to wash wool blankets, so they will be soft and fluffy.

Wool blankets, like all wool materials, should be washed and rinsed in lukewarm water. Use only neutral soaps, and no strong washing powders. Borax and ammonia solutions are safe, if you need something more than soap alone. Use soap in the form of a solution or a jelly, and do not rub the soap directly on the fabric. Have a large amount of lukewarm suds. Wool requires more water, in proportion to bulk, than any other material.



Squeeze and work the blankets in the suds, without rubbing. Press out the excess water, and wash the blankets in a second suds, of the same temperature. Hand washing is less likely than machine washing to shrink woolen blankets, and make them lose their softness. The washing machine is, however, a great labor saver in washing blankets.

Squeeze the blankets from the last suds, and rinse them in several changes of lukewarm water, as near the temperature of the suds as possible.

Wring through a loosely set wringer, being careful not to stretch out of shape. Of course I mean stretch the blankets out of shape. Dry the blankets in a warm place, but not near a fire, or in direct sunlight. Never allow woolen material to freeze.

Place the blankets over a line, with a half or fourth on one side. Squeeze the ends occasionally, to remove excess water. When the blankets are dry, raise the nap by brushing well with a clean, stiff whisk broom. If washed and dried properly, wool blankets will remain soft and fluffy.

Next question: "Can you tell me how to make a home-made furniture polish?"

Answer: Mix one part of raw linseed oil, with two parts of turpentine. Add a little melted beeswax if you like. This formula, and also one for floor wax is in the bulletin called "Housecleaning Made Easier."

Question Number Three: "What makes white sauce curdle on scalloped potatoes?"

Answer: Perhaps your oven is too hot, and you over-cook the milk. When milk is over-cooked, the protein will toughen. A slower, longer baking of scalloped potatoes should give better results.

Fourth question: "How can I remove coffee stains from a white luncheon cloth?"

Answer: Fresh coffee stains, and most old ones, on washable material, can be removed by ordinary laundering. If the stains is very heavy, or very old, a slight trace sometimes remains after laundering. Drying in the sun will frequently remove all signs of the coffee. Pouring boiling water on the stain is also effective sometimes, if there was no cream in the coffee. The stain from coffee with cream must be rinsed in cold water first.

Next question: "Is there any practical way of telling whether a cotton fabric will wash, before it's bought?"

Yes, there is one sure way to tell whether a fabric will wash. Take a sample home, and wash it, under real laundering conditions. You can learn other things about cotton fabrics, by washing a sample. Do the yarns slip out of place when the fabric is washed? They may, if the weave is too loose. Is the beauty of the fabric entirely due to the glossy finish, and is this finish removed by washing? You'll be sorry, if you buy such material. Are the spots of figures put in by means of very short threads? If so, they

1. The first part of the paper discusses the importance of the study and the objectives of the research.

2. The second part of the paper describes the methodology used in the study and the data collection process.

3. The third part of the paper presents the results of the study and discusses the findings.

4. The fourth part of the paper discusses the implications of the study and the conclusions drawn from the research.

5. The fifth part of the paper discusses the limitations of the study and the areas for future research.

6. The sixth part of the paper discusses the significance of the study and the contributions it makes to the field.

7. The seventh part of the paper discusses the practical applications of the study and the recommendations for practice.

8. The eighth part of the paper discusses the ethical considerations of the study and the measures taken to ensure ethical standards.

9. The ninth part of the paper discusses the funding of the study and the acknowledgments.

10. The tenth part of the paper discusses the references and the bibliography.

11. The eleventh part of the paper discusses the appendices and the supplementary materials.

12. The twelfth part of the paper discusses the conclusion and the final remarks.

13. The thirteenth part of the paper discusses the index and the table of contents.

14. The fourteenth part of the paper discusses the glossary and the definitions of terms.

15. The fifteenth part of the paper discusses the list of figures and the list of tables.

16. The sixteenth part of the paper discusses the list of abbreviations and the list of acronyms.

17. The seventeenth part of the paper discusses the list of symbols and the list of units.

18. The eighteenth part of the paper discusses the list of references and the bibliography.

may pull out, in the tub. There are so many splendid cotton fabrics available this fall that it should be an easy matter to choose good materials. Buy a firm piece, well constructed in every detail, and your cotton dress will wash well and wear well.

Now take your paper and pencils, please, and we'll write one of the Menu specialist's dinner suggestions. A very good dish today -- Beef and Ham Gumbo, in Rice Ring. I'll give you the recipe in a minute. Besides Beef and Ham Gumbo in Rice Ring, we'll serve New Fall Spinach, Corn Muffins, and Peach Cobbler.

Eleven ingredients you will need, for the Beef and Ham Gumbo. These are the ingredients:

3/4 pound cured ham, diced	1 pint water
1 pound beef, diced	1 quart tomatoes, fresh or canned
2 tablespoons chopped parsley	1 quart okra, cut crosswise
1 onion, sliced	Bay leaf or celery seed, if desired
1 green pepper, chopped fine	Salt and pepper to taste
1/2 cup chopped celery	

Cook the ham and beef until browned in a large heavy skillet. Add the parsley, onion, green pepper, and celery, and cook for a few minutes. Add the water and tomato, cover, and simmer until the meat is almost tender. Then add the okra to the meat mixture. Season to taste and simmer uncovered until the okra is tender and the stew has thickened. Serve the gumbo in a rice ring.

Do you know how to make a Rice Ring? It's simple. You need five ingredients, for the Rice Ring, and these are the five:

1 cup rice	2 tablespoons butter or other fat
4 cups water	2 dashes tabasco sauce
1 teaspoon salt	

Five ingredients, for Rice Ring: (Repeat)

Wash the rice well, and sprinkle it into the rapidly boiling salted water. Cook for about 20 minutes, or until the rice is tender and the water absorbed. Add the seasonings, put the rice into a well-greased ring mold, and pat it down gently. Reheat in the oven, turn onto a round platter, fill the center with the gumbo, and serve at once.

Let's check the menu? Beef and Ham Gumbo in Rice Ring, New Fall Spinach, Corn Muffins and Peach Cobbler.

And that's that, till tomorrow.

Wednesday: "Planning Meals for Children."

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